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or observation, shall in any way handle, furnish, or sell milk or its products unless especially authorized by the local health officer.

No person shall sell or offer for sale any milk or dairy product from cows which have not been tested for tuberculosis and found to be free of the disease, nor from any cow known or suspected to be suffering from any local or general disease which is liable to render the milk from said cow unwholesome, nor milk watered, or adulterated milk, or milk known as swill milk, or milk from cows that are fed on swill, garbage, or other like substance, nor any butter or cheese made from any such milk.

Slaughterhouses and Meat Markets—Sanitary Regulation. (Reg. Bd. of H., Dec. 16, 1913.)

1. No person or persons shall build or use any slaughterhouses within the limits of any town or city in the State without the consent of the local health officer; and the keeping and slaughtering of all cattle or other animals, and the preparation and keeping of all meat, fish, birds, or other animal food shall be in the manner best adapted to secure and continue their wholesomeness as food.

2. Every butcher or other person leasing or occupying any place, room, or other building wherein any cattle, sheep, or swine have been or are killed or dressed, and every person being owner, lessee, or occupant of any room or stable wherein animals are kept, or of any market, public or private, shall cause such place, room, building, stable, or market, and their yards and appurtenances, to be thoroughly cleaned and purified, and all offal, blood, fat, garbage, refuse, and unwholesome or offensive matter to be removed therefrom at least once each 24 hours after the use thereof for any purpose herein referred to. All woodwork, save floors and counters, in any building, place, or premises above mentioned shall at all times be kept thoroughly painted or whitewashed, and the floors of such building, place, or premises shall be so constructed as to prevent blood or foul liquids or washings contaminating the soil by seepage, leakage, or by any other means.

3. All slaughterhouses and markets shall be supplied by a pure and wholesome water supply.

4. No person shall urinate, defecate, or commit any nuisance whatsoever in the slaughtering pens of any abattoir or slaughterhouse, or within 125 feet thereof.

5. Markets shall be well ventilated.

6. The use of sawdust, sand, or other absorbent material on the floors of markets is prohibited.

7. Each day the stalls and stands of markets shall be washed and cleaned so as to keep them in the highest state of cleanliness.

8. In every meat market each room wherein meat is handled or stored shall be completely screened at doors, windows, and other openings with wire gauze, 18-mesh per inch in either direction, and such gauze shall at all times be kept in perfect repair. No meat offered for sale shall be exposed on the street or sidewalk.

9. The floor of every meat market shall be scrubbed once daily with water and concentrated lye, or other cleansing agent, and shall be kept clean at all times.

10. All meat that is or becomes tainted, or attacked by putrefactive bacteria, shall be removed from the premises at once or destroyed, and shall not be stored in any ice chest or refrigerator.

11. Chopping blocks shall be scraped daily, and counters must be thoroughly scoured; all knives, saws, and other implements must be scalded and washed thoroughly daily, and maintained at all times in a cleanly condition.

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14. No dogs, cats, or other animals shall be allowed in a market or slaughter-house.

Foodstuffs—Protection. (Reg. Bd. of H., Dec. 16, 1913.)

15. All dealers in foodstuffs, such as milk, meat, fish, vegetables (of whatsoever kind and variety, whether to be eaten raw or cooked), fruits, candies, cakes, confections, etc., shall not expose or exhibit the same on any sidewalk or alley in the State of South Carolina; but all such food intended for human consumption and offered for sale shall at all times be kept free from contamination by dust, dirt, flies, insects, cats, dogs, or other domestic animals.

Lavatories—Required where Foodstuffs are Prepared or Persons Employed. (Reg. Bd. of H., Dec. 16, 1913.)

12. No manufactory, bakery, butcher shop, slaughterhouse, or any other place where human food or drinks are prepared for use, and all stores, shops, public or office buildings, offices, and other places where people are employed, or places catering to the public, shall operate unless there be provided for the use of any and all persons operating, patronizing, or employed therein a wash sink or lavatory, which shall be provided with or in connection to the urinals and water-closets, with an abundance of towels, water, and soap, and shall at all times be open and free to the use of persons operating in, patronizing, or employed in such places.

Garbage and Refuse—Organic Waste—Care and Disposal. (Reg. Bd. of H., Dec. 16, 1913.)

13. No house refuse, offal, garbage, dead animals, decaying vegetable matter, or organic waste of any kind shall be thrown upon any street, road, or public place; and no such refuse, putrescible or decaying animal or vegetable matter shall be kept in house, cellar, or adjoining outhouses or premises for more than 48 hours in any incorporated or unincorporated city, town, village, or built-up community. All receptacles for such garbage, etc., shall be so constructed as to be of sufficient dimensions for the reception of all garbage, and shall be water-tight, made of tight-matched lumber or galvanized iron, and shall stand at least 9 inches from the ground, and be provided with a suitable cover, which must be kept properly adjusted to same, so as to protect the contents from flies, insects, rats, and animals, or vermin. All garbage or refuse containers shall have their contents emptied at least once every 48 hours.

Barber Shops—Sanitary Regulation of. (Reg. Bd. of H., Dec. 16, 1913.)

1. No owner or manager of a barber shop shall knowingly permit any person suffering from a communicable disease, or from a venereal disease in a communicable stage, to act as a barber in said shop.

2. No person who, to his own knowledge, is suffering from a communicable disease, or from a venereal disease in a communicable stage which might be conveyed to another person by contact, shall act as a barber.